

Rock Wall

WINE COMPANY

2014

PAPA'S SYRAH

CALIFORNIA

VINEYARD NOTES:

Gene Glaeser's Syrah Vineyard:

Gene Glaeser's magnificent Syrah vineyard is located in Davis and was planted in 1999. We pick a field blend of Syrah clones 99, 174 and 877. They are Smart-Dyson vertically split by lateral trellis. He uses water deficit irrigation using pressure balm and neutron probes. Bunches are routinely thinned to a single bunch per shoot and two shoots per spur.

England Shaw Vineyard:

This gem is one of the oldest Syrah vineyards in California. Located in Winters, about 20 miles East of Napa this vineyard is producing some killer Syrah. This low yielding vineyard produces approximately one-and-a-half-tons- per acre of intensely flavored fruit. We allow the fruit to get super ripe on the vine, which produces very concentrated Syrah flavors. This vineyard was started by the late and great Ken Shaw and his late and great wife Katie England. We all miss both Ken and Katie dearly and continue to cherish the wines that are made from their grapes.

PRODUCTION NOTES:

These two lots were fermented and aged independently. The England Shaw Syrah was fermented using the D254 yeast strain, which produces great fruit and spice. The Glaeser Syrah was fermented using Syrah yeast which helps enhance natural Syrah flavors. The Glaeser was aged in French oak and the England Shaw was aged in American oak. When we blended them together, I decided that this Syrah was special enough to refer to my Dad, the Father of Urban Winemaking and an all around excellent dude. Cheers Papa.

Winemaker Comments:

I have gained such a respect for Syrah using these two ultra premium Syrah vineyards. We have big, badass Syrah aromas and flavors here. This Syrah is an homage to the way my Papa loves to make wine. Over the top in quality, and both viscous and gigantic in flavor and texture. Aromas of aged leather, blackberry, white pepper and a nuance of mint with flavors of blueberry, vanilla bean, sea salt and a tobacco leaf finish.

TECHNICAL SPECIFICATIONS

APPELLATION

California

COMPOSITION

98% Syrah
2% Mourvedre

ALCOHOL

15.41%

pH

3.76

TOTAL ACIDITY

.62g / 100ml

BARRELS

15% NEW FRENCH OAK
15% NEW AMERICAN OAK

CASES PRODUCED

619

RELEASE DATE

April 2017

SUGGESTED RETAIL

\$50

